



## The “Ultimate” Maple Cookies

Recipe credit: Megan McDonough, **Hardwick Sugar Shack**  
[www.hardwicksugarshack.com](http://www.hardwicksugarshack.com)

¾ cup butter, room temperature  
¾ cup white sugar  
½ cup **Massachusetts** maple syrup  
¼ cup brown sugar  
1 teaspoon vanilla extract  
2 large eggs beaten  
2 cups pastry flour  
1 cup all-purpose flour  
1 teaspoon salt  
¾ teaspoon baking soda

2 cups total of anything in your cupboard such as white, dark or milk chocolate chips, m&m's, rolled oats, dried fruit, chopped nuts, shredded coconut, **or** ground flax seed. Be Creative!

- ☺ Preheat oven to 375°
- ☺ In a large bowl cream together butter, sugars, syrup, and vanilla, beat in eggs.
- ☺ Gradually mix in the dry ingredients
- ☺ Drop by teaspoonfuls onto parchment lined cookie sheets. Bake for 10 minutes, or until golden
- ☺ Cool on wire rack.